

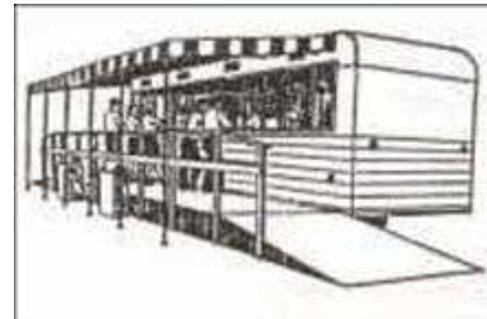


# Farmers Branch Guidelines For Temporary Food Concessions



# Temporary Food Concession

- **What is a temporary food service concession?**
- A temporary food service concession is a food establishment at a fixed location for a period of not more than 14 consecutive days in conjunction with a single event or celebration such as a fair, festival, carnival or fund raiser.
- **Who needs a permit?** Each food concession in operation during an event that is open to the public must obtain a temporary food concession permit. Permits can be obtained at Community Services in City Hall or downloaded at: <http://farmersbraughtx.gov/DocumentCenter/View/2496>
- There is no fee for a temporary permit.





### **Time/Temperature Control for Safety Food Items formerly known as Potentially Hazardous Foods**

- A time/temperature control for safety food is any food item that requires temperature control because it is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms, such as eggs, meat, fish, poultry and dairy products.
- Examples are hamburgers, tacos, chili, and cream pies. Raw seed sprouts, cooked rice, potatoes, cut tomatoes, cut cantaloupe, cut leafy greens, and cooked beans are also considered time/temperature control for safety food items because they will support bacterial growth.



### **Non-Time/Temperature Control for Safety Foods**

- Non-time/temperature control for safety food items include fruit pies, dry goods, cereals, unreconstituted dehydrated foods and baked goods that do not have a cream or cheese based filling.
- Examples are cookies, breads, potato chips, popcorn, cotton candy, and candy bars

# Foodborne Illness



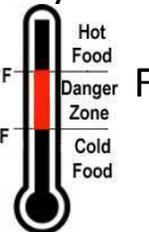
## What is a Foodborne Illness?

- Foodborne illness is caused by consuming contaminated food or beverages. Many different disease causing microbes, viruses, or pathogens can contaminate food. Common symptoms can include diarrhea, abdominal cramping, fever, headache, vomiting, and severe exhaustion.
- **Where does it come from?** Raw animal products such as meat, poultry, and eggs are likely to be contaminated with pathogenic organisms. Fresh produce such as lettuce, cut leafy greens, tomatoes, sprouts, melons can also present a food safety hazard if they become contaminated and ready-to eat foods can become cross-contaminated with bacteria from raw products or from food handlers with poor personal hygiene.
- **Who's at Risk?** Everyone, but especially very young children, pregnant women, the elderly, and people with compromised immune systems are at the greatest risk.



## How to Prevent Foodborne Illness

- Most foodborne illnesses are caused by mishandling and contaminating food, or inadequate cooking and holding temperatures which can allow pathogens to multiply. Poor sanitation, unsafe practices and improperly stored chemicals can contaminate food as well.
- **Minimize Risk by:**
- Cooking foods to required temperatures
- Hamburgers - hold for 15 seconds @ 155° F
- Hot dogs and other commercially processed ready-to-eat food
- Poultry - hold for 15 second @ 135° F
- Hot Holding – 135° F or above
- Cold Holding – 41° F or below



# Preventing Foodborne Illness

- **Approved Food Source**
- All food items must come from an approved source such as a grocery store or bulk wholesale store. Home prepared time/temperature control for safety food items are not allowed. Restaurants may cater the event provided they have proper transportation, and hot and cold holding equipment on site for those food items.



- **Minimize Preparation**
- Only food items that require minimal handling, preparation, and can be cooked on site will be allowed such as hamburgers, hot dogs, sausages, bottled beverages, hot beverages, popcorn, pre-packaged foods such as candy, chips, pretzels, ice cream bars, crackers, and non-potentially hazardous baked goods such as cookies and brownies, as well as nacho cheese and chips.



# Preventing Foodborne Illness

- **Cottage Food Vendors may participate at a temporary food concession**
  - A cottage food production operation is defined as an individual, operating out of the individual's home, who:
    - Produces baked goods including cookies, muffins, rolls, biscuits, cakes for wedding birthday etc., pastries, candy, coated and uncoated nuts, unroasted nut butters, fruit butters, canned jams or jellies, fruit pies, dehydrated fruit or vegetables, including dried beans, popcorn and popcorn snacks, cereal, including granola, dry mixes, vinegar, mustard, pickles made with cucumbers only, roasted coffee or dry tea, dried herbs and herb mixtures.
    - Has an annual gross income of \$50,000 or less from the sale of the described foods.
    - Sells the food produced directly to a consumer directly from an individual's home, a farmer's market, a farm stand, a municipal county or nonprofit fair, festival or event.
    - Delivers the products to the consumer at the point of sale or another location designated by the consumer.
    - A cottage food vendor may sell only the above listed home prepared food products at a temporary concession.

# Preventing Foodborne Illness

- Cottage Food Vendors
- All cottage food produced items **must be labeled legibly** with the following:
  - (1) The name and address of the cottage food production operation; the common or usual name of the of the product especially if the food is made with a major food allergen such as nuts, eggs, soy, milk, or wheat must be listed on the label and a statement “This food is made in a home kitchen and is not inspected by the Department of State Health Services (DSHS) or a local health department.”



# Preventing Foodborne Illness

- Do not work if you are sick or have open wounds, sores or cuts on your hands.



- Wear hair and or beard restraints, clean clothes, and no jewelry except for a plain band ring if married.



- Do not chew gum, smoke or eat while working. You may drink from a closed non-spillable beverage container.



- **Wash hands frequently:**
- Before starting work, after eating, smoking or drinking on break.
- After using the restroom
- Before putting on food handler gloves
- After handling raw products
- When contaminated
  
- Bare-handed contact of ready-to-eat food items are prohibited and food handler gloves, deli tongs, tissues or utensils must be used when handling these items.



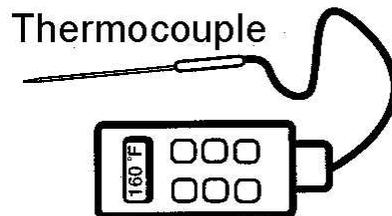
# Concession Requirements

- **Unless located inside a covered building:**
- All stands must have cleanable floors such as concrete or asphalt . No dirt, plastic, or canvas floors.
- The stand must have suitable covering to protect from windblown dust and debris, weather, and insects. All service openings should be protected against insects by the use screens, fans or air curtains.
- Potable water and adequate lighting shall also be provided.



# Food Protection

- Cover all foods on display to protect from insects and do not allow customers access to open unprotected containers.
- Provide condiments in individual use packages or squeeze or pump bottles.
- Do not store packages in water or undrained ice.
- Use an ice scoop to fill cups with ice. Do not use a cup as an ice scoop.
- Ice used to cold hold food items may not be used for consumption
- Store all food items at least 6 inches up off the floor/ground.
- Use calibrated thermometers to check food temperatures that read from 0 to 220° F. Clean and sanitize the thermometer before each use with an alcohol prep pad.

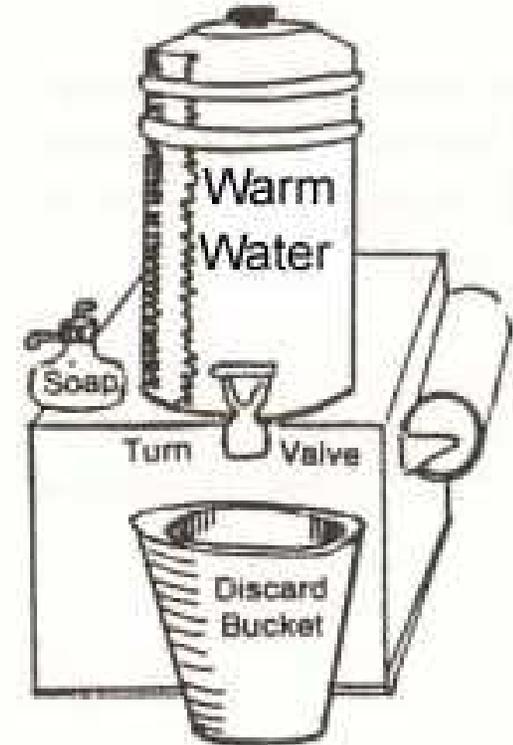


- **Handwashing Facilities**

- Must be convenient and accessible. As a minimum the following must be provided:

- Warm water
- Soap
- Individual paper towels
- Discard bucket for waste water

- Note: If only handing out pre-packaged food items then only a hand sanitizer is needed or a chemically treated towelette is needed.



# Dishwashing



- Use clean potable warm water
- Use a three compartment sink or three containers:
- Wash
- Rinse
- Sanitize (Add  $\frac{1}{2}$  tablespoon bleach to one gallon water)
- Test with appropriate test strips
- Air Dry (do not towel dry)
  
- Rinse and store wiping cloths in a separate bucket of sanitizer (1 tablespoon bleach added to one gallon of water).
- Store detergents and sanitizers separately from food and single service food articles.

# Waste Handling



- Provide an adequate number of trash receptacles large enough for all waste. Keep lids on receptacles when not in use to prevent attracting insects. Use a plastic liner in all waste receptacles.
- Dispose of all solid waste properly.
- Do not dump liquid waste in to streets, storm drains, creeks or onto the ground.
- Discharge all liquid waste into a sanitary sewer or collect in portable containers and dispose of it at an approved location.
- Do not put discarded grease into the sanitary sewer – allow it to harden wrap it in leak proof bags or containers and place in a trash receptacle.